## ALTA ALELLA PÉTILLANT NATUREL 'AUS'



100% Pansa Blanca (Xarel-Io). Pale green color and slightly sparkling — lightly cloudy (due to its elaboration method.) Sweet floral aromas with pear, green apple, fennel, and a subtle background of green almond. Light and refreshing on the palate with electric and pleasant bubbles. Floral, white fruit and green almond notes, recalling the perceived aromas. Organic.

Pet Nat, made from flawlessly healthy organic grapes. After a light pressing, the fermentation is spontaneous at controlled temperatures. Final fermentation in the bottle following the Méthode Ancestrale. It goes on the market unfiltered, covered with the same crown cap used during the final fermentation. No sulfites or other products are added throughout the entire process.

Set in the middle of the Serralada de Marina Natural Park, Alta Alella is steps from the sea and only a few miles from Barcelona. Family-run, Alta Alella has built their reputation producing a range of still and sparkling wines of great transparency. They aim for lightness, clarity, and precision with an over-riding love of and respect for nature.

"We constantly want to improve and delve deeper into organic agriculture, to obtain the purest grapes and wines".

AN EASTERLY WINE SELECTION • BELFAST, ME

## Tasting Note:

## ALTA ALELLA PÉT NAT 'AUS'

100% Pansa Blanca (Xarel-lo). Sweet floral aromas with pear, green apple, fennel & subtle green almond; light & refreshing with zingy, pleasant bubbles; floral, white fruit & green almond notes. Organic.

## Shelf Talker:

